

RAW BAR

Tuna Poke, 25
Sushi Rice, Edamame, Cucumber, Carrot,
Sesame, Lime Dressing

Beef Tartare, 22
Tenderloin, Shallot, Truffle, Chive,
Parmesan, Sourdough

Oysters
Merashen bay • Puffin rock • Salt rock
1/\$4 6/\$20 12/\$36 18/\$50

Wild Arctic Char, 22
Green Onion, Charcoal Aioli, Ponzu, Sesame Seed

Scallop Ceviche, 25
Citrus, Red Onion, Cilantro, Garlic,
Tortilla chips

SOUP & SALAD

Beet Salad, 15
Pumpkin seed tahini, Whipped goat cheese,
Za'atar, Toasted pepitas, Mint

Honey Harrisa Carrots, 14
Whipped Feta, Salsa Verde, Fried
Chickpeas

Seafood Soup, 16
Cod, White wine, Tomato, Herbs, Chili

APPETIZERS

Cheese and Charcuterie, 45
Sourdough, Pickles, Jam

Frites, 9
Sea salt, Garlic aioli

Chicken Wings, 20
Dry Spice, Buffalo, Ranch

Mussels, 20
Please ask your server for today's flavour

Shrimp Tacos, 20
Flour Tortilla, Pineapple Salsa, Jalapeno, Cotija Cheese,
Crema

Nachos, 20
American chili, Jalapeño queso, Lime crema, Cilantro,
Green onion

Garlic Baguette, 9



Chef's Tasting Menu

Five Course/With Wine Pairing
125/200

Add wine pairing to
any three courses

+50

ENTRÉES

Bacon Cheese Burger, 27
Double Smoked Bacon, White Cheddar, Pickles,
Caramelized Onion, Merchant Sauce

Chicken Supreme, 36
Polenta, Zucchini, Carrot, Mushroom
Marsala Sauce

Cod, 38
White Bean Cassoulet, Mirepoix,
Moose Chorizo

Duck Breast, 46
Potato Gnocchi, Bacon Lardon,
Sundried Tomato, Mushroom, Red Wine Jus

Steak Frites, 38
Sliced 10 oz. Bavette, Café de Paris Butter,
& Red wine jus

Upgrade to 150g PEI Blue Dot Ribeye, + \$35

PASTA & RISOTTO

Cacio e Pepe Casarecce, 22
Butcher Cracked Pepper, Parmesan,
Garlic, Shallot

Scallop & Green Pea Risotto, 38
Pecorino Romano, Shallots, Garlic

Mushroom Pappardelle, 28
Mushrooms, Parmesan cream,
Garlic, Shallot

Ragu Rigatoni, 28
Beef, Tomato, Mirepoix,

Shrimp Spaghettini, 32
Jumbo Shrimp, Sundried Tomato, Capers,
Parmesan

Gluten free or vegan pasta available

DESSERT

Warm Gingerbread, 12
Whiskey caramel, Vanilla Ice Cream

Fresh Madeleines, 9
Tetley Custard

Vanilla Crème Brûlée, 10

Carob Brownie, 14
Coffee Fudge Sauce, Almonds, Carob Ice Cream

Mille Feuille, 12
Poached Apples, Caramel Oat Cream, Apple Chips

Menu subject change due to availability of seasonal ingredients